



HOMEBREWERS WAREHOUSE

<http://www.homebrewerswarehouse.com.au> (info only)

: homebrewerswarehouse

Calendar:

November & December 2011

Saturday, November 5th	Queensland Homebrewing Conference (Brisbane)
Dec 25th - 27th	Christmas & Boxing Day Public Holidays (Closed)
Jan 1st - 2nd	New Year Public Holidays (Closed)
Thursday, January 26th	Australia Day Public Holiday (Closed)

Younga's Yarn



Hello Brewer,

We have finished our

brew demos for the year and by any reckoning they have been successful even if we do say so. There have been quite a few that have attended this year and no doubt the quality of beer has improved dramatically. The frequency of grain orders has increased, so much so I often ask Stephen if he is sure he needs to order as it seems like an order has just come in. The fact that we now have several medal winners at state championships has been especially gratifying and you should all feel proud that Townsville has achieved at this level despite

the distances the beer had to travel.

The grain milling is becoming a little tight at times in the shop so could we ask that if you can't ring the order through ahead that you understand that the customers making a quick purchase will need to be served before you. I'm sorry but I'm just trying to make things run as smoothly as possible. Thanks.

The sale of cheese kits I confess has surprised me. Taylor is doing a great job explaining the process to interested customers and we have been lucky enough to taste grilled haulomi on the odd day. Certainly goes down well with a beer, just

be careful not to use a good beer glass.

The summer heat has arrived and in a brew shop that usually means that all the brews take off quick so there isn't as much contamination risk. The downside is that if the brewer doesn't control the temp of the ferment he may find low head and head retention. He may also experience solvent type aromas coming off his finished beer as well. Warm start cool ferment and you and your mates will be enjoying your wonderful beers through the summer.

Best wishes for the holiday period and stay safe.

Cheers,
Younga

MISSION STATEMENT

"To give you the information as true as we know —regardless of profit — so you stay safe and have fun."

Ho Ho Ho - Christmas Specials

Beer	Spirits	Cheese
◆ Coopers Lager & Coopers Draught: *\$9.90 each	● Spirits Unlimited Liqueurs: \$6.00	◆ Basic Equipment Kit and Fresh Cheese Kit + FREE DVD: \$129.00
◆ Coopers Lager & Coopers Draught: *\$8.90 each for a carton of 6.	● McGregors's Whisky: \$11.50	◆ Beginners Italian Cheese Kit: \$32.00

* Does not include 514 yeast.

Phone Number: (07) 47 281 261

Address: 13 Hammett Street, Currajong

Opening Hours: Monday – Friday 10AM – 5PM; Saturday 9AM – 12PM

Recipes - Summer Quenchers

As the days get hotter our yearning for beverages that quench our thirst increases. The beer recipes this month are based around our new hop ‘Sorachi Ace’ which has a pungent lemon aroma and flavour. It’s like having a slice of lemon in your drink, without the slice of lemon.

Kit: Diamondback Ace

This is a very light flavoured beer, with mild bitterness and a

lemony aroma:

- 1 Can Diamondback Lager
- 750g Dextrose
- 250g Corn Syrup (17DE)
- 20g Sorachi Ace Hop Pellets (dry hopped)
- 6g 514 Ale Yeast

Extract: Versace Sorachi

A stylish ale with a more intense lemon character.

- 1 can Extra Pale Liquid Malt
- 750g Dextrose
- 250g Corn Syrup (17DE)

- 250g Carapils
- 20g Sorachi Ace Hops (15 min)
- 20g Sorachi Ace Hops (5 min)
- 20g Sorachi Ace Hops (4 days)
- 6g 514 Ale Yeast

Cocktail: Citronella Cooler

- 30mL Lemon Vodka
- 60mL Real Lemonade
- 60mL Cranberry Juice
- Splash of Lime Juice

Pour ingredients into a glass half filled with ice and stir well. Garnish with a lemon wedge.

Cheese Facts

(Adapted from: <http://listverse.com/2009/09/18/top-10-fascinating-facts-about-cheese/>)

- The root of the English word cheese comes from the Latin caseus, which also gives us the word casein, the milk protein that is the basis of cheese.
- Cheese consumption predates recorded history, with schol-

ars believing it began as early as 8000 BC, when sheep were first domesticated, to as late as 3000 BC



- Egypt brings us the earliest archaeological evidence of cheese making, found in tomb murals that date back to 2000

BC. These cheeses were likely to have been very sour and salty (lots of salt was needed to preserve the cheese in the hot, arid climate) and similar to a cottage cheese or feta in texture



New Boiler

Earlier this year, around the same time we did our first BIAB demonstration, we released our BIAB boiler. This enabled people to cheaply and immediately start all-grain brewing. While these boilers work well, we haven’t been entirely happy with the elements.

Our new boiler (let’s call it Version 2) has the same look, but a different element.

These new elements are:

- 2400 watts (an extra 200w on the old elements)
- Have a fully



detachable power cord.

If you would like to see one of these boilers, just ask Stephen or Greg.

Also, if you would like to put your name down to attend one of our free brewing demos, let us know!